

What is claimed is:

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1. In a process for producing a fried starch-containing foodstuff, which comprises:

- blanching a starch-containing foodstuff at a temperature greater than 55°C in order to obtain a gelatinized starch-containing foodstuff;

- drying the gelatinized starch-containing foodstuff to obtain a dried foodstuff;

- partially frying the dried foodstuff to obtain a partially fried foodstuff;

- cooling the partially fried foodstuff to obtain a cooled partially dried foodstuff; and

- optionally finish-frying the cooled partially fried foodstuff;

the improvement which comprises:

subjecting the gelatinized starch-containing foodstuff to surface treatment, comprising a pressure drop at elevated temperature, between the blanching and drying steps, (said pressure drop being sufficient to damage the surface structure of the gelatinized starch-containing foodstuff.

2. The process according to claim 1, wherein the foodstuff is a potato product.

3. The process according to claim 1, wherein the blanching step is carried out at a temperature between 65 and 100°C.

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4. The process according to claim 1, wherein the pressure drop comprises a drop of between 2.5 and 200 bar^s within 10-60 seconds.

5. The process according to claim 1, wherein the pressure drop is performed at between 50 and 90% water content of the gelatinized foodstuff.

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6. The process according to claim 4, wherein the pressure drop is a drop of between 5 and 200 bar^s.

7. The process according to claim 4, wherein the pressure drop takes place within 20-30 seconds.

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8. The process according to claim 4, wherein the pressure drop takes place at a rate of 0.5 to 5 bar^s per second.

9. The process according to claim 4, wherein the pressure drop is to a pressure no greater than 1 bar.

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